

TARO (*Colocasia esculenta* L.) FLOUR AS SUBSTITUTE FOR ALL  
PURPOSE FLOUR IN THE PRODUCTION OF  
LUMPIA WRAPPER

Research Study

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RS780

RS 641.3 B18 2017

May 2017



**TARO (*Colocasia esculenta* L.) FLOUR AS SUBSTITUTE FOR ALL PURPOSE  
FLOUR IN THE PRODUCTION OF LUMPIA WRAPPER**

A Research Study  
Submitted to the Faculty of  
Science High School, College of Education  
Cavite State University  
Indang, Cavite

In partial fulfillment of the requirements  
For Graduation



*Taro (Colocasia esculenta L.) flour as  
substitute for all purpose flour in the  
641.3 B18 2017  
RS-780*

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## ABSTRACT

**BALBAR, ELEONOR C., ESTRADA, DARLENE JAZMIN L., and NOVICIO, LEONIZZA F; Taro (*Colocasia esculenta* L.) flour as substitute for all-purpose flour in the production of lumpia wrapper.** Research Study. (General Science Curriculum) Science High School, College of Education, Cavite State University, Indang, Cavite. May 2017. Adviser: Mr. Patrick Glenn C. Ilano

This research study “Taro (*Colocasia esculenta* L.) Flour As Substitute for All-purpose Flour in the Production of Lumpia Wrapper” was conducted in Bancod, Indang, Cavite primarily to evaluate acceptability of lumpia wrapper made from different proportions of taro flour and all-purpose flour. Specifically, it aimed to determine the sensory properties of lumpia wrapper made from taro flour in terms of color, flavor, texture and strength, the best treatment of lumpia wrapper made from taro flour, consumers’ level of acceptability, and the production cost of the produced lumpia wrapper.

There were five treatments, four of which were: Treatment 1 (75% all-purpose flour and 25% taro flour), Treatment 2 (50% all-purpose flour and 50% taro flour), Treatment 3 (25% all-purpose flour and 75% taro flour), and Treatment 4 (100% taro flour). A control treatment, Treatment 0 (100% all-purpose flour) was used as the basis for comparison.

The samples of lumpia wrapper were presented to 12 faculty members of Department of Home Economics Vocational and Technical Education (DHEVTE) for the sensory evaluation and level of acceptability. The result of the level of acceptability determined Treatment 2 to be the best treatment in making lumpia wrapper.

Treatment 2 was used for the consumers' acceptability which was evaluated by 50 respondents. The cost of production revealed that the produced lumpia wrapper that contains taro flour costs higher than the commercial lumpia wrapper.

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A research manuscript submitted to the faculty of the Science High School, College of Education, Cavite State University, Indang, Cavite in partial fulfillment of the requirements for graduation with Contribution No. \_\_\_\_\_. Prepared under the supervision of Mr. Patrick Glenn C. Ilano.

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## **INTRODUCTION**

*Gabi* or Taro is an araceae perennial tubers herb, often cultivated as an annual crop. It originated in China, India, Malaysia and other tropical regions. It is a starch-rich, globular fleshy taproot of aroid family plants. *Colocasia esculenta* is thought to be native to Southern India and Southeast Asia, but is widely naturalized. It is a perennial, tropical plant primarily grown as a root vegetable for its edible starchy corm.

It is a food staple in African, Oceanic and South Indian cultures and is believed to have been one of the earliest cultivated plants. *Gabi* is a root crop of importance to hundreds of millions of people in tropical to sub-tropical and temperate regions of the world.

Taro is rich in energy or carbohydrates, low in fiber and is a fair source of oils and fats. When compared with other roots, it has the highest source of phosphorus, magnesium and zinc.